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## Tirolean Cordon Bleu

*Serves 4*

1 1/2 lbs top sirloin steak  
1 garlic clove, halved  
1/4 tsp. each: marjoram, salt,  
and freshly ground pepper  
8 thin slices Black Forest ham  
6 oz Gruyere, thinly sliced  
2 Tbsp. unsalted butter  
2 Tbsp. chopped parsley  
1/2 cup red wine  
1/4 cup beef stock

Cut meat into 4 serving pieces and make a pocket slit in each. Rub cut side of garlic over steaks; rub with the mixed spices. Insert a slice of ham and several slices of cheese into the pocket. Melt butter in a large saute pan over medium heat; brown the steaks nicely on the first side, turn and repeat on the second side. Place several slices of cheese atop the steaks, top with a slice of ham. Carefully flip the steaks and cook until ham is browned and cheese melted. Remove to warmed platter, ham side up, and tent with foil. Deglaze the pan with wine, scraping up any browned bits. Add beef stock and reduce by half. To serve, sprinkle steaks with parsley and spoon sauce over.

*Accompany with Cooper-Garrod Claret*